

Semolina Fried Prawns Recipe

Ingredients:

- Prawns – 4, peeled, deveined, tails intact, washed and cleaned
- Oil for frying
- Semolina (Rava) – 125 gms

For the marinade:

- Ginger Garlic Paste – 2 tsp
- Turmeric Powder – 1/4 tsp
- Red Chilli Powder – 1/4 tsp
- Coriander Powder – 1/2 tsp
- Oil – 1/2 tsp
- Salt as per taste



Method:

- Combine all the marinade ingredients in a bowl.
- Add the prawns and mix well until well coated.
- Keep the bowl in a fridge and marinate the prawns for 25 to 30 minutes.
- Heat oil in a frying pan.
- Spread the semolina on a plate.
- Roll the marinated prawns on the semolina and keep aside for a minute or two or until set.
- Deep-fry the prawns in hot oil till light golden and crisp.
- Remove and drain excess oil.
- Serve hot with chutney.